

APPENDIX

1-20. canceled

21. A method for producing a fruit vinegar comprising subjecting to acetic acid fermentation by acetic acid bacteria in the presence of ethanol one member selected from the group consisting of (a) and (b), wherein

(a) is a member selected from the group consisting of lemon juice, lime juice, yuzu juice, kabosu juice, sudachi juice, and shii kuwasa juice, wherein said member is

(1) juice having naturally a pH value of 3.0 or more;

(2) juice having a pH value of 3.0 or more adjusted, not by addition of an agent to neutralize citric acid but by reducing citric acid content by from 50 to 100% by weight, or

(3) a mixture of (1) and (2); and

(b) a dilution of (a);

wherein the reducing of citric acid content in (2) has been effected by

(i) adding calcium carbonate to the member to precipitate calcium citrate and removing the calcium citrate or

(ii) contacting the member with an anion exchange resin to remove citric acid therefrom.

22. The method according to claim 21 wherein the concentration of (a) in the dilution of (b) is not less than 10% by weight and is less than 100% by weight.

23. The method according to claim 21 wherein the dilution of (a) is prepared by diluting (a) with at least one member selected from the group consisting of water, an aqueous solution of glucose, a fruit juice, a saccharification solution of starch and a saccharification solution of grain flour.

24. The method according to claim 23 wherein the fruit juice is at least one member elected from the group consisting of apple juice and grape juice.

25-26. canceled

27. The method according to claim 21 wherein the ethanol is prepared by at least one method selected from the group consisting of:

(A) subjecting one member selected from the group consisting of (a) and (b) to alcohol fermentation using yeast; and

(B) adding ethanol or an aqueous solution of ethanol.

28. The method according to claim 27 wherein ethanol or an aqueous solution of ethanol is further added once or at a plurality of times between initiation of acetic acid fermentation and the end of the acetic acid fermentation.

29. The method according to claim 21 wherein one member selected from the group consisting of lemon juice, lime juice, yuzu juice, kabosu juice, sudachi juice and shii kuwasa juice, wherein each juice has a citric acid content of 3 to 8% by weight, is further added one time or several times in the latter half of the acetic acid fermentation.

30. The method according to claim 21 wherein the acetic acid fermentation is carried out by using an acetator.

31. The method according to claim 21 wherein after the acetic acid fermentation, the fruit vinegar is subjected to ultra filtration.